COBB™

SUPREME

# Instruction Manual

Cobb International (PTY) Ltd.
PO Box 68113 • Bryanston 2021 • South Africa
Phone: (+27 11) 463 1235 • Fax: (+27 11) 463 1434
e-mail:cobb@cobbglobal.com • www.cobbglobal.com

# Warranty

**1. COBB COOKER 2 YEAR LIMITED WARRANTY**
If inspection confirms that it is defective in material or workmanship, Cobb International (PTY) Limited will provide free replacement of parts or exchange a new Cobb Cooker. Any local or international transport charges will be for the account of the consignee.

This warranty is void if:
- The Cobb Cooker is explicitly or implicitly modified, tampered with, altered or repaired in any way by persons other than authorised representatives of Cobb International (PTY) Limited.
- The Cobb Cooker has been damaged through misuse, negligence, accident or natural calamities.
- The Cobb Cooker has not been cleaned after each use.

For further information under this warranty, please contact your local Cobb dealer. Always retain your proof of purchase.

**2. COBB kogeapparat 2 ÅRS BEGRÆNSET GARANTI**
Hvis et eftersyn bekræfter, at det er tale om fejlagtigt materiale eller udførelse, vil Cobb International (PTY) Limited ombytte delene uden vederlag eller erstatte dem med et nyt Cobb kogeapparat. Enhver udgift til fragt lokalt eller international vil blive påført modtagers konto.

Denne garanti er ugyldig hvis:
- Hvis Cobb kogeapparat tydelig eller skjult er blevet forandret, manipuleret, ændret eller repareret på nogen måde af personer ndre end dem af Cobb International (PTY) Limited autoriserede repriEsentanter.
- Cobb kogeapparat er blevet beskadiget grundet misbrug, skødesløshed, ulykker eller naturlige kalamiteter.
- Cobb kogeapparat ikke er blevet gJort ren efter hvert brug.

For mere information om denne garanti, kontakt venligst din lokale Cobb forhandler. Behold altid dit købsbevis.

**3. CUISEUR COBB - 2 ANS DE GARANTIE LIMITÉE**
Après inspection, s'il est avéré qu'il y a un défaut de fabrication ou de matière première, Cobb International (PTY) Limited fournira les pièces de rechanges ou de remplacement nécessaires pour un nouveau Cuiseur Cobb. Tous les frais de transports nationaux et internationaux seront à la charge du destinataire.

La garantie est nulle si:
- Le cuiseur Cobb a été explicitement ou implicitement modifié, altéré ou réparé de quelque manière que ce soit par des personnes autres que les représentants autorisés de Cobb International (PTY) Limited.
- Le Cuiseur Cobb a été endommage à cause d'une mauvaise utilisation, par negligence, par accident ou problèmes naturels.
- Le Cuiseur Cobb n a pas été nettoyé après chaque utilisation.

Pour de plus amples informations concernant cette garantie, veuillez contacter votre revendeur Cobb local. Veuillez toujours conserver votre preuve d'achat.

**4. GARANTÍA LIMITADA DE 2 AÑOS DE "COBB COOKER"**
En caso de que una inspeccion confirme que el producto tiene defectos de material o mano de obra, Cobb International (PTY) Limited proporcionara piezas de reemplazo sin cargo alguno, o de lo contrario, se realizara el cambio por una nueva Cobb Cooker. Cualquier recargo por transporte local o internacional correra a cargo del consignatario.

Esta garantia es nula si:
- La Cobb Cooker sufre, de modo explicito o implicito, modificaciones, destrozos, adulteraciones o reparaciones de cualquier indole por parte de otras personas que no sean representantes autorizados de Cobb International (PTY) Limited.
- La Cobb Cooker se ha deteriorado a consecuencia de mal uso, negligencia, accidentes o desastres naturales.
- No se ha limpiado la Cobb Cooker despues de usarse.

Para mas información sobre esta garantia, por favor, pongase en contacto con su proveedor de Cobb más cercano. Por favor, quédese siempre con el comprobante de compra.

**5. COBB SUPREME 2 JAAR BEPERKTE GARANTIE**
Als bij nader onderzoek blijkt dat er fouten in het materiaal of de afwerking zijn, zal Cobb International (PTY) Limited voor gratis vervanging zorgen van de betreffende onderdelen of voor een nieuwe Cobb Supreme zorgen. Eventuele lokale en/of internationale transportkosten zijn voor rekening van de ontvanger.

Deze garantie geldt niet indien:
- Er expliciet of impliciet aanpassingen aan de Cobb Supreme aangebracht zijn, als er aan geknutseld is, of er op enige manier veranderingen of reparaties aangebracht zijn door andere personen dan degenen die hiertoe door Cobb International (PTY)Limited gemachtigd zijn.
- De Cobb Supreme door misbruik, verwaarlozing, een ongeluk of natuurlijke ramp beschadigd is.
- De Cobb Supreme niet na ieder gebruik schoongemaakt is.

Voor meer informatie over dit garantiebewijs kunt u contact opnemen met uw Cobb dealer. Bewaar uw aankoopbewijs altijd bij deze garantie.

**6. EINGESCHRÄNKTE 2-JÄHRIGE GARANTIE FÜR DEN COBB GRILL**
Bei nachweislich material- oder herstellungsbedingten Defekten ersetzt Cobb International (PTY) Limited unentgeltlich die mangelhaften Teile oder tauscht den Cobb Grill komplett aus. Alle lokalen oder internationalen Transportgebühren gehen zu Lasten des Empfängers.

Diese Garantie erlischt in den folgenden Fällen:
- Am Cobb Grill wurden absichtlich oder unabsichtlich Änderungen, Eingriffe, Umbauten oder Reparaturen durch Personen vorgenommen, die keine autorisierten Vertreter von Cobb International (PTY) Limited sind.
- Der Cobb Grill wurde durch unangemessenen Umgang, Fahrlässigkeit, Unfall oder höhere Gewalt beschädigt.
- Der Cobb Grill wurde nicht nach jedem Gebrauch gereinigt.

Für weitere Informationen zu dieser Garantie kontaktieren Sie bitte Ihren lokalen Cobb Händler. Bitte bewahren Sie immer Ihren Kaufbeleg auf.

**7. COBB 2 ÅRS GARANTI**
Om det vid inspektion framgår att det är defekt material eller utförande, Cobb International (PTY) Limited kommer att erbjuda gratis utbyte av delar eller en ny Cobb. Alla lokala eller Internationella transportavgifter kommer att debiteras mottagaren.

Denna garanti är ogiltig om:
- Din Cobb har uttryckligen eller underförstått ändrats, manipulerats med, ändrats eller reparerats på något satt av andra personer än behöriga företrädare för Cobb International (PTY) Limited.
- Om din Cobb har skadats genom missbruk, försummelse, olycksfall eller naturkatastrofer.
- Om din Cobb inte har rengjorts efter varje användning.

För ytterligare information enligt denna garanti, kontakta din lokala Cobb återförsäljare. Spara alltid ditt inköpsbevis.

# Getting started

English

## Safety advice

- Always keep your Cobb clean.
- Do not leave hot fat or oil unattended. This could pose as a fire hazard.
- Caution: Metal surfaces do get hot when fuelling your Cobb and cooking.
- Do not light and use the Cobb indoors.
- The Cobb must be utilized in a well ventilated area.
- Burning charcoal indoors can be fatal. Coals give off Carbon Monoxide which has no odour. Never burn charcoal indoors.
- When using Cobble Stones/briquettes/charcoal:
  - Keep away from children, animals and open flame.
  - Do not ignite indoors.
  - Use at a safe distance from inflammable items.
  - After cooking, remove the dome and grill grid to allow the Cobble Stone, briquettes & charcoal to completely burnt out.
  - Be sure the ashes are completely cool before discarding.

## Fuelling your Cobb

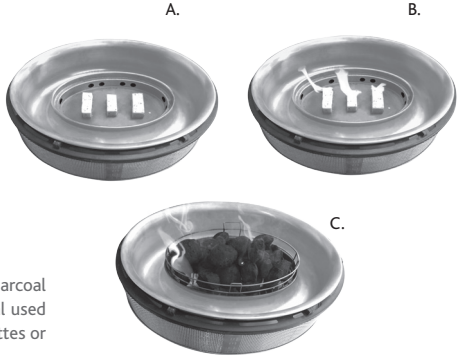
The better the quality of the briquette, the better the results. Do not use any form of liquid fuel. Always ensure that all 6 grommets are in place at all times.

**Option 1: lighting your Briquettes/Charcoal**

A. Place fire starter into fire chamber which sits in inner sleeve (refer diagram A). Light fire starter (refer to diagram B).
B. Load fire grid with desired amount of briquettes then place on top of ignited fire starters .
   • Use 16 - 18 briquettes for steak, chops, sausages and chicken pieces.
C. Allow the coals to burn for 25-30 minutes until they are Gray in colour (Time may vary due to quality of charcoal & briquettes used).
D. Only put on the grill grid(2) and the dome cover(1) once coals are Gray and you are ready to cook.
E. Place grill grid onto Cobb and allow to warm up for 3 minutes.
   You are now ready to cook.

**Option 2: lighting your Cobble Stones**

A. Remove the Cobble Stone from the wrapper - place 1 or 2 Cobble Stones into the fire grid and light in the centre (no firelighter is required).
B. Wait 4-5 minutes to allow the Cobble Stone to stop smoking.
C. Place grill grid onto Cobb and allow to warm up for 3 minutes.
   You are now ready to cook for up to 2 hours.




NB! The size and weight of the food will determine the number of briquettes /charcoal required as well as the length of time to cook. Quality of briquettes /charcoal used can also affect estimated cooking time. 2 Cobble Stones equals 18 - 20 briquettes or 600g of charcoal, which will give you up to 2 hours of cooking.

# For the best cooking results

* To facilitate the cleaning process, make use of a non-stick spray before cooking. Wash in a soapy water solution with a sponge or cloth after use. Do not use abrasive agents when cleaning the non-stick surface.
- Once ready to cook (refer to fuelling your Cobb), place the grill grid on top of the inner sleeve. Ensure grill grid is placed correctly so that it is convexly shaped (dome shaped). It's been designed to let the fat drain down the grooves and into the moat
- Rest the dome cover over the grill grid to heat up before cooking (3 minutes).
- Always ensure all 6 grommets are in place.
- You can grill with or without the dome cover.
- For the best results with steak, it's better to have the dome cover off. However, if it's cold and windy the dome cover should be on. You will learn as you become more familiar with your Cobb.
- When cooking steak or chops use 16 - 18 briquettes, 600grams charcoal or 2 Cobble Stones. Let the grill grid heat up before cooking by placing the grill grid and dome on for no more than 3 minutes prior to cooking. Never leave the grill grid or dome on for longer than 3 minutes before cooking.
- Frozen food must be totally defrosted prior to cooking.
- When roasting, turn the chicken or meat over after 20 to 30 minutes. Alternatively, there is a Cobb Supreme Roast Rack available. When using the Supreme Roast R ack, you will only need to turn food over at least once.
- The Cobb has been designed on the same principle as a conventional oven. Therefore, resist checking the food too often. The more you lift the dome cover, the longer it takes for food to cook. This is due to heat loss.
- Chicken and beef should take approximately 100 minutes for 4.5 kg.
- Pork and lamb should take approximately 120 minutes for 4.5 kg.
- Seafood or sausages can be cooked either with or without the dome cover.
- The Cobb is designed to function in a similar way to an oven. When roasting, baking, or smoking, the dome cover must be on to ensure even distributed heat.
- For more cooking tips and exciting recipes, please refer to our current range of recipe books and website (www.cobbglobal.com).

# Flavouring your food

The inner sleeve is designed to enable one to do small vegetables inside while cooking a meal and/or for fluids to keep food moist. Liquid can act as a flavouring aid.

- Maximum of 950ml fluid (wine, beer or water).
- You can include chopped garlic, onions and herbs in the fluid.

## Cooking vegetables

Wrap in foil and cook in the moat. Hard vegetables such as potatoes, carrots and pumpkin should be cut into smaller pieces. Add butter, herbs and spices as required. Cook for ± 40 minutes.
NB! To cook lots of vegetables, you will require an extra briquette at the start.

## Baking bread

- Use an easy bake pre-mix product or buy the dough from the local store.
- Bread can take up to 45 minutes depending on the method of cooking used.
- Bread rolls take 35 minutes in total (20 minutes on one side and 15 on the other).
- Scones take approximately 20 minutes.

## Smoking fish and chicken

- Soak your hickory chips or wood shavings for 10-15 minutes in water.
- Sprinkle damp hickory chips or wood shavings on top of the briquettes and you are ready to smoke.

# Cleaning your Cobb



- NB: When the cooking is complete, immediately remove the dome cover and the grill grid to allow the Briquettes / Charcoal or Cobble Stone to burn out.
- Rest the dome cover upside down and place the grill grid into the dome cover to cool. Use caution as the dome might still be warm.
- Add water into the moat as it assists with the cleaning process. Always ensure that liquid amount never exceeds 950ml.
- All stainless steel parts are dishwasher friendly.
- The outer casing needs only to be rinsed and wiped down.
- A pot scourer or an abrasive pad can be used on the fire chamber, inner sleeve and the inside of the dome cover only.
- Soak the grill grid in hot water with soap after it has cooled down (+/- 25 mins) .
- To facilitate the cleaning process, make use of a non stick spray prior to cooking and wash in a soapy water solution with a sponge or cloth after use. Do not use abrasive agents when cleaning the non-stick surface.
- Remove the inner sleeve from the outer casing.
- Do not remove grommets. Always ensure that all 6 grommets are in place at all times when cooking.
- An oven cleaner can also be sprayed on the inner sleeve and only on the inside of the dome cover. Let it stand for approximately 35 minutes before cleaning.
  Or alternatively
- Pour hot water into the moat and put two teaspoons of tartaric acid (used in baking meringues) into the water.
  Let it stand for approximately 35 minutes before cleaning.

## Storing your Cobb

- If you don't make use of your Cobb for a lengthy period of time, apply a light coat of oil to the metal surfaces.
- If oils have been applied for storage purposes. Ensure your Cobb is cleaned and that all oils have been removed before cooking on your Cobb.

## New Cobb products

We are continuously testing new ideas for the Cobb. We would appreciate it if you would complete the reverse side of the attached Warranty Validation Form and post/fax it to us so that we can communicate new developments to you. That way you will be guaranteed of being informed.

# Looking after your Cobb

- Do not use liquid fuel in any form.
- Do not use abrasive material on the outer surface of the dome, non-stick surfaces, metal, plastic, rubber or silicone components.
- Do not drop the Cobb or its components.
- Do not use the Cobb for anything other than its intended purpose.
- Do not place grill grid, frying pan, frying dish or griddle on an open flame.
- Always clean your Cobb after each use as residual fats could ignite.
- Do not remove the 6 grommets from the Cobb.

## Trouble shooting

**Food not cooked properly**

- Not enough briquettes for the size of the food cooked.
- Food was still frozen when placed on the grill.
- Lifting the dome too many times.
- Charcoal might have been allowed to get damp.
- Outside factors such as strong winds and extreme colds. Add a few extra briquettes.

**Food tastes of smoke**

- Wait for approximately 25 minutes until the coals are grey before you start cooking.
- If using Cobble Stones, wait for 4-5 minutes before cooking.

**Food is burnt**

- Too many briquettes have been used for the quantity of food required to be cooked.
- Food was not turned over every 20 to 30 minutes.

# Standard Cobb Supreme items

1. Dome Cover

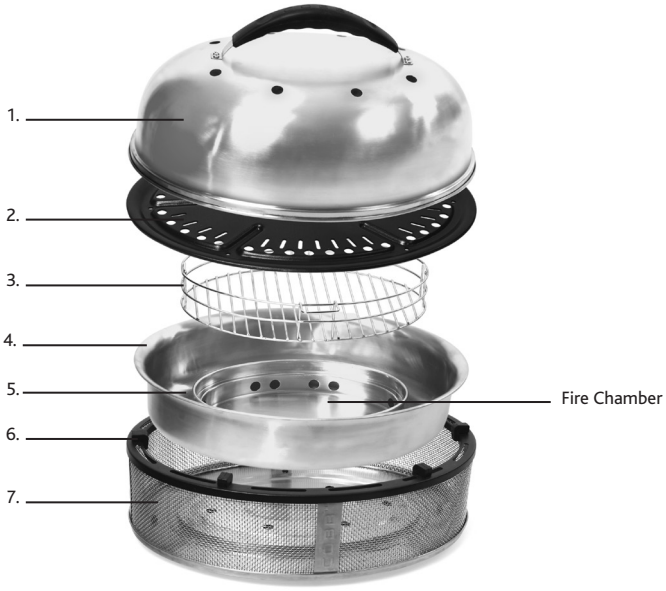
2. Grill Grid

3. Fire Grid

4. Inner Sleeve
5. Moat

6. Grommets
7. Outer Casting

8. Lifting Fork



# Cobb Products

## Cobb Supreme Range

Supreme Carrier Bag

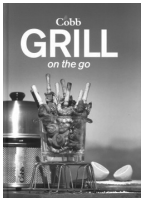
Supreme Roast Rack

## Cobb Premier and Pro Range

Carrier Bag

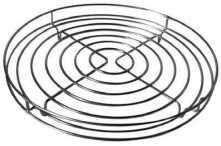
Chicken Roasting Stand

Cobble Stones




Recipe Book

Cutting Board



Cobb Fenced Roast Rack

Frying Dish

Frying Pan

Griddle

Dome Extension

Thermometer

Postage Required

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South Africa
2021

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# Client Feedback Card and Warranty Validation

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Your feedback on your Cobb Experience would be appreciated. In this way we can hope to improve our products and service. If you prefer you can fax your feedback to Cobb on (+2711) 463-1434.
Email Cobb: cobb@cobbglobal.com

Find us on Facebook http://www.facebook.com/pages/ Cobb-Global/138903596124208
Join the Cobb Community and see Facebook fans offers, user recipes, forthcoming events and general discussions

## Personal details

Date Cobb was purchased

Where purchased

Serial number (Can be found on the inside of the outer casing)

Name Title Date of Birth

Surname

Postal Address

Telephone ( ) Mobile ( )

Email

### Please tick the relevant items.

Please keep me informed of new Cobb developments. ☐

Please contact me regarding sales opportunities. ☐

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